



REPLY TO
ATTENTION OF

DEPARTMENT OF THE ARMY

6th AREA SUPPORT GROUP
UNIT 30401
APO AE 09107-0401

08 JUN 2004

AESG-L

MEMORANDUM FOR All Temporary Food Service Operations within 6th ASG Area of Responsibility

SUBJECT: 6th ASG Command Policy Letter 26, Sanitation Guidelines for Temporary Food Service Operations

1. REFERENCES:

- a. Army Regulation 40-5, Preventive Medicine, (date).
- b. Technical Bulletin Medical (TB MED) 530, Food Service Sanitation, (date).

2. PURPOSE: To establish policy guidelines for temporary food service operations.

3. The importance of observing proper sanitation standards in conducting food service operations during temporary food service activities is critical in ensuring the prevention of food-borne illness outbreaks. The very nature of a food operation in which the usual components of a fixed food service facility are lacking, and the volume of potential customers in a relatively short period of time is great, inherently magnifies the possibilities for food-borne illness, and the importance of food service sanitation measures. The highest standards of sanitation must be maintained at all times.

4. According to TB MED 530, all temporary food service facilities are required to comply with all requirements of the bulletin. Additionally, they are required to be inspected and approved by Preventive Medicine. Temporary food facilities are considered those where food is prepared and served by non-food service personnel to more than 100 people on a US facility, for a period not to exceed 14 days. Among these are church functions, organization day activities, company and organizations, hot dog sales, fish fries, BBQ's and fests. The following information is intended to assist in the set up of a temporary food service program.

5. RESPONSIBILITIES:

a. Sponsoring Commanders and Event Coordinators for events, which wish to conduct temporary food service, should be required to:

(1) Obtain authorization from the office of the Director for Community Activities to hold events on US Army installations.

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(2) Inform Heidelberg Preventive Medicine of time, date and scope of the event, and receive instruction on necessary procedures.

(3) Schedule food service sanitation instruction through the Heidelberg MEDDAC Tasking NCO, as deemed necessary by Preventive Medicine guidance.

(4) Comply with Preventive Medicine guidance.

(5) Conduct food protection operations as prescribed in TB MED 530.

(6) Ensure all personnel conducting food handling receive food service sanitation instruction.

(7) Post this policy letter with participant signatures in all food service booths.

b. The 6th ASG Commander will approve all community events, as he/she is responsible for the health and welfare of event attendees on military installations.

c. Heidelberg Preventive Medicine Activity should:

(1) Attend event-planning meetings.

(2) Determine level of instruction needed for event food handlers.

(3) Provide instructions, as deemed necessary, to inform food handlers.

(4) Conduct an initial inspection and additional inspections as needed.

(5) Report violations of TB MED 530 to the event coordinator, and, if necessary, to the 6th ASG Commander.

6. PERSONNEL:

a. Only qualified or trained personnel are authorized to prepare food.

b. Unauthorized personnel will be prohibited in food preparation areas. Signs will be posted to this effect.

c. No person shall work in a food service facility in any capacity, unless cleared by Medical Authority, with the following conditions:

- (1) While infected with a disease in a communicable form that can be transmitted by food.
 - (2) Who is a carrier of organisms that cause such a disease.
 - (3) Who has a boil, an infected wound, or an acute respiratory infection.
 - (4) Personnel that have been ill with any of the illnesses listed above must obtain medical clearance prior to returning to work.
- d. Food personnel must maintain a high degree of personal cleanliness and conform to good hygiene practices while on duty. Personnel will wear clean garments.
 - e. Personnel working in food preparation and food serving areas will use effective hair restraints, i.e., hairnet or hat. With the exception of plain wedding bands, food service personnel will not wear jewelry such as bracelets, watches, or other similar items while preparing or handling food. Personnel will keep their fingernails cleaned and trimmed.
 - f. Personnel must consume food only in designated areas. Personnel will not use tobacco in any form while engaged in food preparation or service. An area will be designated where personnel are permitted to use tobacco.
 - g. Personnel will thoroughly wash their hands and all exposed portions of their arms at the beginning of duty; after using toilet facilities; after using tobacco; between handling raw and cooked foods, and in any instance where contamination might have occurred.

7. STORAGE OF FOOD:

- a. Adequate hot and chilled food storage units must be provided. When mechanical refrigeration is not available, the use of ice chest cold storage is authorized.
- b. Metal thermometers must be readily available and conspicuously displayed in all refrigeration and heating units to ensure the proper holding temperatures are maintained.
- c. Potentially hazardous foods, like chicken, beef, pork, dairy products and fish, must be kept at an internal temperature of **41 degrees F or below** or at internal product temperature of **140 degrees F or above**. Maximum exposure of potentially hazardous food to normal room temperature must not exceed **three hours**.
- d. Wet storage of food is prohibited.
- e. The storage of wrapped sandwiches in direct contact with ice is prohibited.

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8. COOKING FOOD ITEMS:

a. The best safeguards against getting ill from eating food are thorough cooking and immediate serving. All parts of the food must be heated close to boiling temperature.

b. Beef products (except for ground beef) will be cooked until the thermometer registers 145 degrees F, ground beef will be cooked until the thermometer registers 155 degrees F. Pork products will be cooked until the thermometer registers 150 degrees F. Poultry products must be cooked until the thermometer registers 165 degrees F.

9. BEVERAGES: Beverages will be dispensed from individual containers, covered urns, or other similarly protected systems. The use of dippers is prohibited.

10. ICE:

a. Only potable ice will be used for consumption.

b. Ice used for cooling foods, beverage lines, or canned drinks will not be offered to the customer.

c. Ice used for consumption will be stored in a clean container protected from contamination. Ice scoops will be provided. Scoops will be stored outside the ice bin and be protected from contamination.

11. WATER: Enough potable water must be available in the facility for preparing food, and cleaning and sanitizing utensils.

12. EQUIPMENT:

a. Equipment must be located and installed in a way that prevents food contamination and also facilitates cleaning.

b. Food-contact surfaces of equipment must be protected from contamination by consumers and other contaminating agents. Effective shields for such equipment must be provided to prevent contamination.

13. SINGLE-SERVING ARTICLES: When adequate facilities for cleaning or sanitizing tableware are not available, only single service articles must be utilized.

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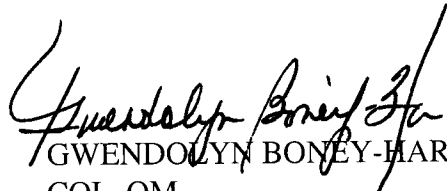
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14. **HAND WASHING FACILITY:** A convenient hand washing facility must be available for employee hand washing. This facility will consist of at least running water, soap, and individual paper towels and may be of field expedient design. A sign must be prominently posted indicating the location of the hand washing facility.

15. **RAW FRUIT AND VEGETABLES:** Fruits and vegetables which are to be eaten raw must be washed thoroughly in potable water before serving.

16. **LEFTOVERS:** Meals should be planned so that there is minimum of leftover food. In the absence of mechanical refrigeration, ***food left from a meal will not be kept.*** Food must be refrigerated immediately and then not held for more than 24 hours.

17. The point of contact for questions on implementation of this policy is the 6th ASG Installation Executive Food Program Manager, DSN 421-2096 or Heidelberg Preventive Medicine, DSN 371-2833.



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Commanding